

## Patent Assignment Abstract of Title

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**Inventor:** Jan Van Buuren

**Title:** Fortification of food products with olive fruit ingredients

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**Exec Dt:** 08/02/2001

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## Patent Assignment Abstract of Title

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**Pub Dt:**

**Inventors:** JAN VAN BUUREN, KAREL PETRUS VAN PUTTE

**Title:** FORTIFICATION OF A VEGETABLE FAT WITH ANTIOXIDANTS

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09/868944

**Title:** FORTIFICATION OF FOOD PRODUCTS WITH OLIVE FRUIT INGREDIENTS

**Abstract** *of the Disclosure*

Method of fortification of a food product with olive fruit ingredients, particularly phenolic compounds by adding solid matter derived from non-debittered olive fruit to the food product.